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Apple Tea Cake

AUTUMN 2008

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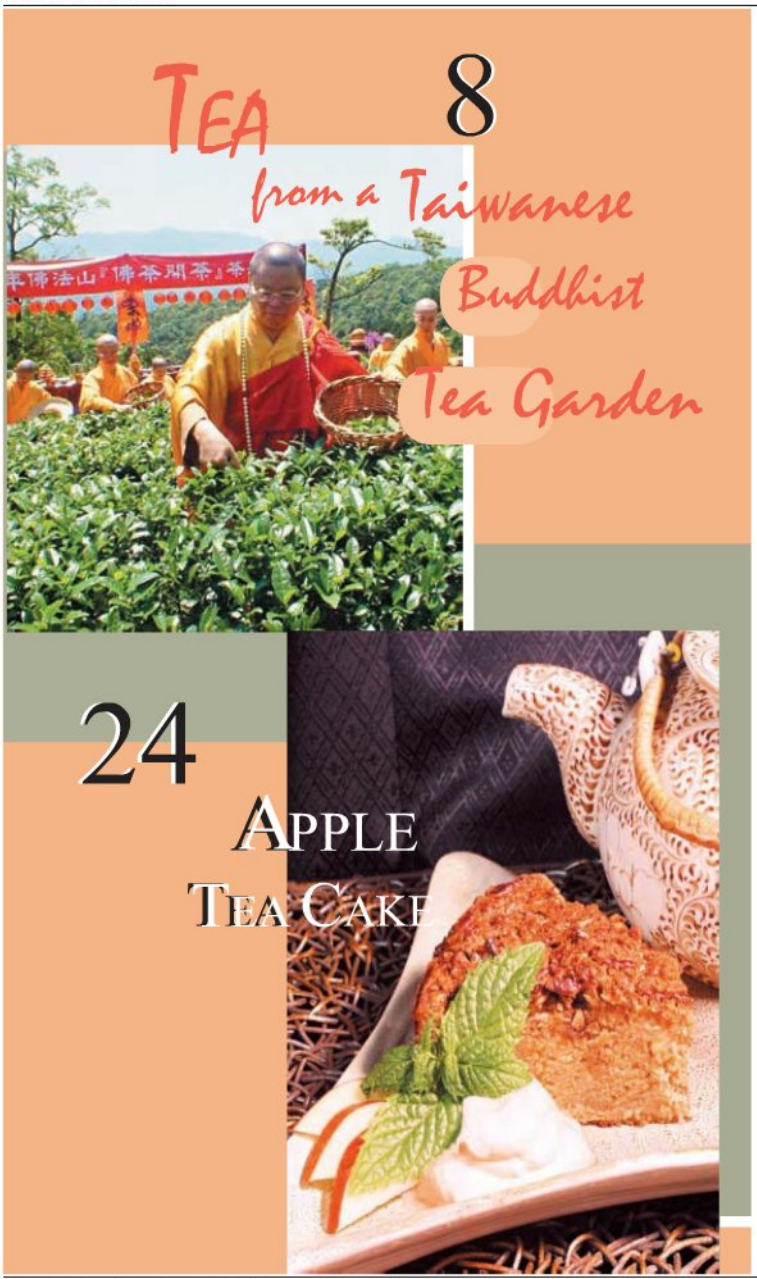

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COVER PHOTOGRAPH BY JULIAN LANDA

Dedication: As Johann Sebastian Bach dedicated his music (by which I have often sipped tea), I also dedicate this work TGBTG. - Ed.

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Letter *from the Editor*

Above: Pearl Dexter, James Churchill Streeter, and Mina Willilams.

Dear Reader,

My how fast the seasons fly by! Autumn is here and winter will soon be knocking at the door. In the northeastern States we have been spared by nature's wrath, unlike other parts of this country and around the world. It is always humbling to know that our tea family has a heart for those less fortunate. That's why the Boston Park Plaza Hotel & Towers hosted the Sri Lankan Charity Tea Event in September. It is our desire at *TEA* to continue to raise funds and awareness for those in need, whenever possible. It was an easy partnership with our tea friends in Sri Lanka to continue to help the Tsunami victims. Now, we would like to additionally assist those in need in the United States by contributing to the American Red Cross. Seventy-five percent of the profit from the sale of the St. James Estate Tea by our select group of tea companies (see page 22) will be divided between the Sri Lankan Tsunami Relief and the American Red Cross.

It was exciting to receive that huge shipment of tea delivered to our door in the last few days of summer. As we sipped from the first cups made, we felt that the brilliant amber liquid represented the new season of autumn. This is the season of leaves turning from golden yellow to red, and some even turning a brown color similar to the oxidized tea leaves. It reminds me that the seasons come and go, and that they return to us again in the circle of life, and that tea is a comforting beverage for all seasons.

Summer earthquakes devastated some of the temples in the tea growing areas in the region of Sichuan Province, China. Dan Robertson writes about Dragon Well tea (a.k.a. Lung Ching). He has set up a relief fund to aid those effected by the quakes. Please visit his website www.theteahouse.com to learn how you can help.

Our English colleague Jane Pettigrew reports on tea in Taiwan. Judith Krall-Russo writes about tea rooms in her home state of New Jersey. Our tea personality profile cameos Linda Villano, co-founder of serendipiTea.

We at *TEA* are excited to join the 'going green' campaign by premiering an on-line "e-zine" version of *TEA*. You may view a sampling at www.zinio.com

Please take time in this season to enjoy a cup of tea from any part of the world, read a little poetry, and remember those who don't share our same good fortune. May gratitude be your mantra.

Blessings to you and yours in this season and always.

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Join the adventure of a life time as we discover tea's ancient origins and follow its path through history and culture. Guided by tea experts, travel across China to the most important tea areas, visiting tea gardens, factories, museums, markets, trading companies, tea houses, and a research center as well as numerous cultural and scenic spots.

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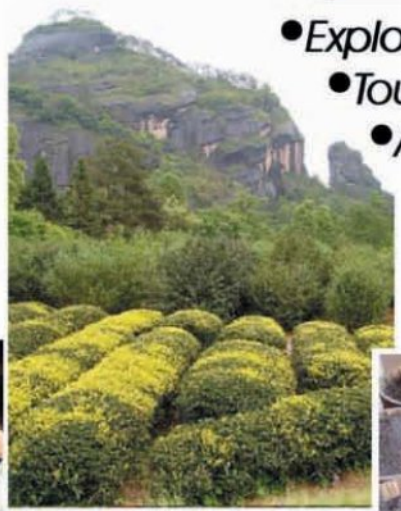

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The Lizzie Rose

by Judith Krall-Russo — Photographs by Paul Russo

Along Route 9 in southeast New Jersey there are many historic towns that dot the landscape. One such town is Tuckerton in Ocean County. Once known as Clamtown, it was a famous hub for shipbuilding and a center of commercial activity. There was a stage line, a railroad, and several ferry boats at the seaport. Situated in the middle of this quaint town is a beautiful Victorian house, c.1845, the former home to Captain Fountain Jones and his wife Sarah. It is now known as the The Lizzie Rose—A Victorian Gift Shoppe & Tea Room.

The current owner is Elizabeth Rose Reichard, a former Human Resources Director for a Wall Street firm. She spoke with enthusiasm and passion. She said, "I must have passed the house hundreds of times without really seeing it. Then one Sunday as I was leaving church I really saw the house for the first time! I loved the filigree gingerbread trim and the architecture. I said this is a place for nutcrackers and crystal."

She purchased the house seven years ago. It needed much renovation. With her husband Daniel, their two sons and daughter (Daniel, Andrew, and Aubrey), they worked to bring the house back to its prior splendor. Reichard said. "I wanted to recreate Captain Jones' home." It was a huge undertaking. The front of the house could be salvaged, but the back had to be demolished and totally rebuilt. Much of the interior had to be gutted and reconstructed. They tried to save as much as possible such as mantels, windows, and doors.

Elizabeth worked in phases, and after three years of renovation she opened the first floor as her gift and antiques shop. She knew that a tea room was in the shop's future. In 2004 the tea room opened and the second floor of her gift shop was complete. Today the Lizzie Rose is home to a charming tea room and seven rooms of gifts, home décor, women's apparel, and of course tea accoutrements. Reichard said, "We wanted to bring back a piece of history." And so she did; recently Elizabeth Reichard and her family were given an award by the Ocean County Board of Freeholders for Historic Preservation.

Patrons enter the shop from the rear of the building by walking down a charming red brick path that is surrounded by flowery plants, whimsical chimes, bells, and teacups. The main entrance leads to a room which displays a dazzling array of teapots, teacups, trays, creamers, sugar bowls, and tea inspired lamps, candle holders, pitchers, and much, much more.

The intimate tea room, which is surrounded by glass windows, seats twelve and can be viewed as you walk up the red brick path. Elizabeth serves tea, by reservation only from Wednesday through Sunday. Taking tea at the Lizzie Rose is a lovely experience. Ms. Reichard's tea menu offers the traditional Afternoon Tea and a Dessert Tea (a tea sandwich, scone, and dessert). There are ten types of tea to choose from and guests can have as much tea as they want. Elizabeth does all her own cooking and baking. She welcomes special requests if given twenty-four hours notice.

For Afternoon Tea, six finger sandwiches are served and the selection changes from day to day. Chicken salad is one of her most popular. Lizzie is very creative and may serve chicken salad in a hollowed out Roma tomato garnished with fresh basil. Some of her other savory selections include ham salad with cheddar and chutney on wheat bread, sweetened carrot cream cheese on raisin rounds, and of course, cucumber sandwiches. The scones are light and delicious. She uses local fruits when available. If you visit in the summer your plate might be garnished abundantly with New Jersey blueberries. Desserts may include fresh strawberry or blueberry tartlets and homemade chocolate chip cookies. The most popular dessert by far is Lizzie's pound cake, which she makes in lemon, plain, and chocolate versions. All receive high praise from those who sample them.

Above: Elizabeth Rose Reichard.

Reichard pampers her guests. She never hurries people but rather encourages them to sit and talk. Mary and Dick Walley of Ewing, New Jersey, are frequent visitors to the tea room. Mary Walley commented, "We love coming here. The food is excellent. You are never rushed and can take as much time as you want. Plus, Lizzie has the most beautiful gift shop."

The tea room had become so popular that Elizabeth and Daniel Reichard purchased the two properties adjacent to the Lizzie Rose. In 2008 one of the renovated houses opened as a three-room tea house. The Victorian section (situated in the back of the building) seats forty and is perfect for larger on-site parties, meetings, and events. The middle parlor seats eight and has a library motif with book cases and large stuffed chairs. The front Tiffany-style room seats twelve. Of course, the original tea room within the gift shop will continue to serve tea.

When in Southern New Jersey, visit the Lizzie Rose Gift Shop and Tea Room. Leave plenty of time to sip tea, nibble a scone, browse the store, and be pampered by Lizzie.

Chicken Salad

3 medium boneless chicken breasts...sautéed in a little garlic and olive oil, coarsely chopped.
1/2 cup of sour cream
1/2 cup mayonnaise
1/3 cup red onion, coarsely chopped
garlic/pepper seasoning to taste

After mixing all together, fill either philo cups (approx. 18) or small tomato halves (the color is really great on the plate). We serve it as one of our "tea sandwiches" Additionally I may sprinkle a little paprika on the top for color.

—Elizabeth Rose Reichard

The Lizzie Rose
A Victorian Gift Shoppe & Tea Room

219 East Main Street
Tuckerton,
New Jersey 08087

Phone 609-296-1551

www.lizzierose219.com

Hours:

Mon–Sat: 10–5
Sun: 10–4

Teaberry's Tea Room

Story by Judith Krall-Russo
Photographs by Paul Russo

In New Jersey's rustic Hunterdon County there is a town rich in history, intrigue, and charm: Flemington.

Founded in 1756 when Samuel Fleming built the first house there, known today as Fleming Castle. Many buildings along Main Street are Victorian or Greek Revival: the Union Hotel, the historic Hunterdon County Courthouse, and the Doric House. In fact, 65% of the buildings in Flemington Borough are included on the New Jersey Register of Historic Places. The Old Courthouse, built in 1828, was the site of the famous Lindbergh-Hauptman Kidnapping Trial. Flemington's Main Street is one of the prettiest main streets in America.

At 134 Main Street there is perhaps the prettiest and most charming building in Flemington—Teaberry's Tea Room. Susan Peterson opened the tea room in April 2005 and has done a thorough job of making it a glowing success. A wrought iron fence surrounds the grand 1870 Victorian home, painted teal and sage with touches of pumpkin and cranberry. In warm weather, tables and chairs line the porch and terrace for those who wish to lunch or take afternoon tea outdoors.

The tea room seats over 50 and the gift shop brims with a variety of teapots, tea accessories, stationery, and tea. The pale sage green walls are adorned with prints and hats, an antique tea tin collection is displayed in the gift shop, and over 100 of Susan's personal teapots line the shelves of hutches throughout the three rooms. Adding to the ambiance are fresh flowers and soft music. Each room has its own personality and guests often request certain rooms and tables. Many guests call their visit the "Teaberry Hug."

The food is lovingly prepared and beautifully served. Peterson says, "Food should not be plain but must have interest and color. I like to add something special, a little zing, a surprise to all the food I serve." A chicken salad sandwich may have a layer of cranberry walnut conserve or a smoked turkey sandwich may include mango chutney. A variety of scones is offered daily and may vary—apricot pecan, toasted coconut almond, tangerine, and plain. Among her selection of decadent desserts are Lady Bustle's Minted Butterscotch Parfait, Queen Mother's Chocolate Cake, and the very popular Kensington Orange Cake.

Teaberry's serves lunch, Sunday brunch, and afternoon tea. There are sixty loose teas on the menu. Afternoon tea service begins at two o'clock.For those who have a smaller appetite The Castle Collection or Lady Astor's Cream Tea is perfect. For those who desire the grand afternoon tea experience there is the Queen's Royal Tea. Peterson serves her afternoon tea in courses rather than on the traditional three-tier plate.

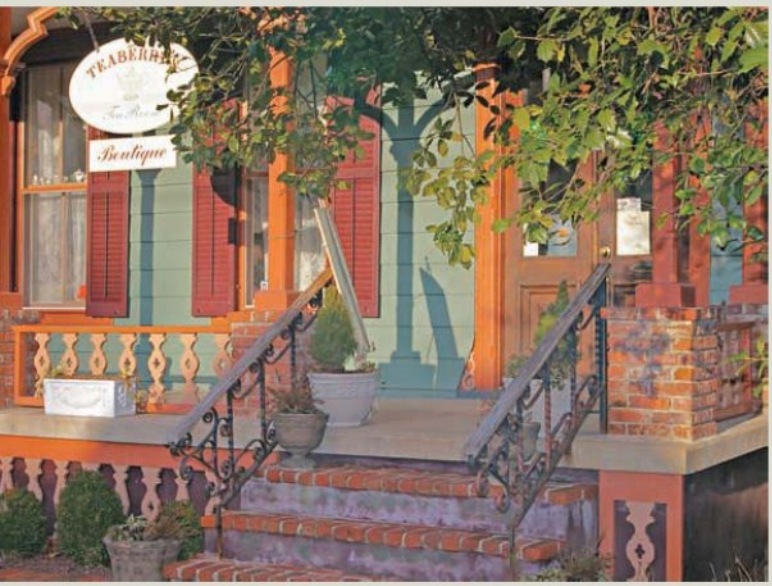
If you ask Susan Peterson why she opened the tea room she will most likely reply, "I love tea and I love food." Being of English heritage, tea is in her blood. She was introduced to the ritual of afternoon tea by her grandparents Edith and Harry, who had tea each afternoon.

As a young woman, after her workday as a clinical bacteriologist, Susan would bolt into New York City to take a cooking class, listen to a lecture, or attend a workshop. Her guru as she likes to call her was Edith Themal of The Edith Themal School of French Cooking. As Peterson says, "It cost me a fortune but I learned a tremendous amount." At one cooking school, she assisted the teachers in exchange for class fees and was fortunate enough to assist the French chef Jacques Pepin.

In 2003, as Peterson drove down Main Street in Flemington she saw a 'For Rent' sign on a florist shop housed in an old Victorian home. She looked in the window and she knew she had found her place to open a tea room. It was not in the best condition but with the help of her husband, Andrew, and children Sara and Christopher, 134 Main Street became the beauty it is today. Andrew is the business manager. Sara helps as a hostess or waitress, and Christopher dons the chef jacket. It certainly is a family enterprise.

Throughout the year Susan Peterson teaches classes about tea, one on edible flowers and a class on knitting tea cozies. The Christmas Candlelight Tea and A Tea to Celebrate Queen Victoria's Birthday are quite popular.

People come back again and again for the "Teaberry Hug." They come for the ambiance. They come for the food. They come for the charm. They come for the tea. And, they come to relax and enjoy. Don't you need a hug today?



Above: Sara, Susan, and Christopher.

Below: Marnie and Debbie enjoying tea.

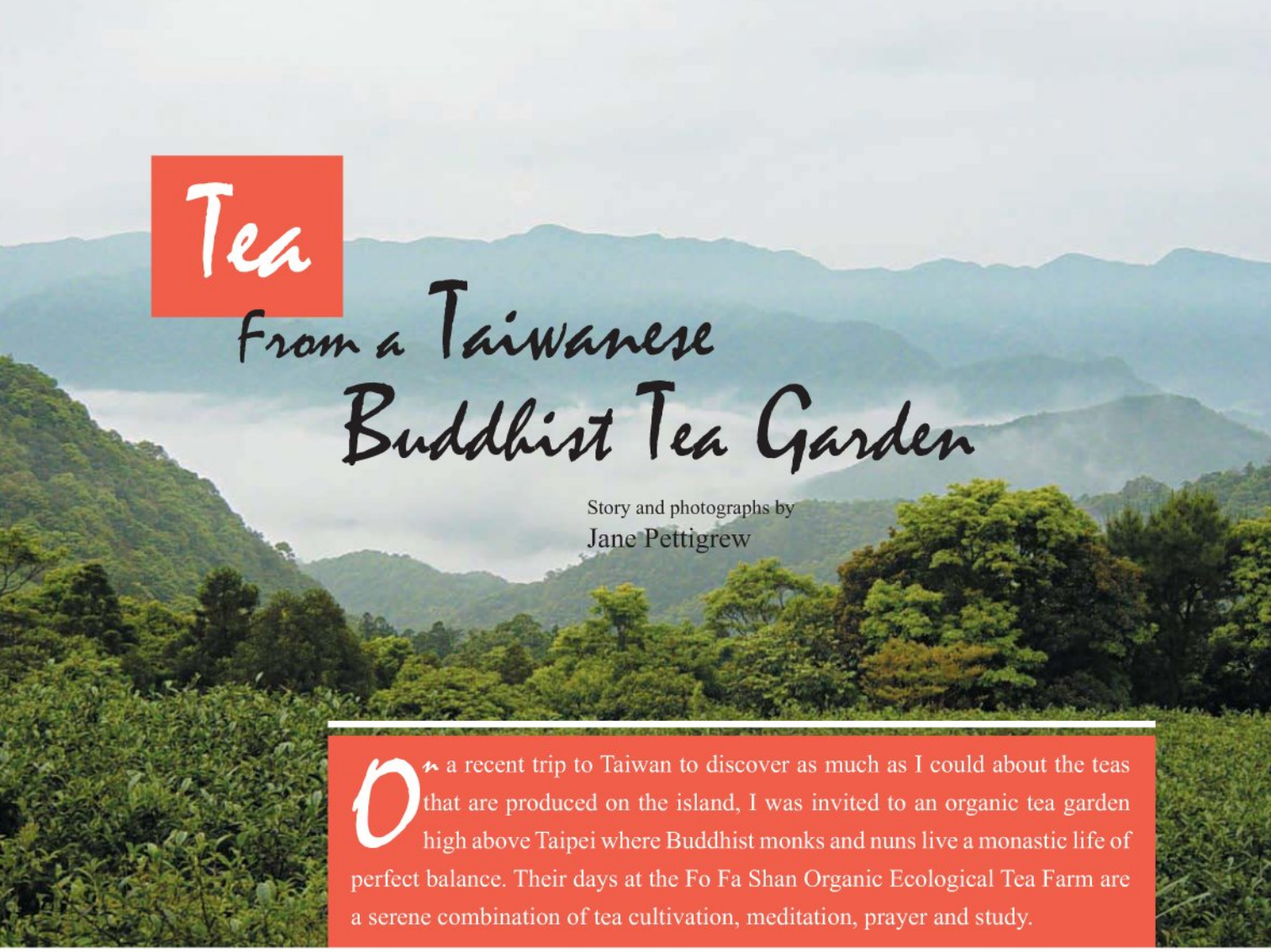
Teaberry's Tea Room

134 Main St.
Flemington, NJ 08822

Phone 908-788-1010

www.teaberrys.com

HOURS:
Tuesday–Saturday11–5
Lunch: 11–2 Afternoon Tea: 2–5
Sunday Brunch: 10–2



Tea From a Taiwanese Buddhist Tea Garden

Story and photographs by
Jane Pettigrew

On a recent trip to Taiwan to discover as much as I could about the teas that are produced on the island, I was invited to an organic tea garden high above Taipei where Buddhist monks and nuns live a monastic life of perfect balance. Their days at the Fo Fa Shan Organic Ecological Tea Farm are a serene combination of tea cultivation, meditation, prayer and study.

I had met a few of the monks the day before at a meeting at the Ministry of Agriculture in Taipei and as this was my last day in Taiwan, I was thrilled at the opportunity of meeting them again at their place of work. We left Taipei soon after breakfast and headed out of town via the highway that runs alongside the meandering Tamsui river. It was once an important lifeline for goods coming into the town but today is used by leisure craft and overgrown with weeds and grassy islands. For about an hour, we followed the winding road that climbs steadily up into the mountains of Pinglin county and, at an appointed meeting spot, one of the monks was waiting to lead the way in his van higher and higher to Shanwaishan (the mountain beyond mountains) where, at about 2000 feet, we pulled into the driveway of the tea estate and came to a standstill in the shady courtyard. On a wall, an artistically devised poster bearing elegant calligraphy announced my visit and graciously welcomed me to this unusual tea project. A group of smiling monks ran out to greet us with hugs and bows and we were ushered inside to drink tea and meet Master Sheng Lyun, Buddhist Master and pioneer of organic movements in Taiwan, who established the garden in 1989 and oversees the work of the estate and the lives of the monks.

After several bowls of oolong tea, an enthusiastic crowd of us left the main building for a gentle wander around the estate. Some of us rode in an open car (it felt rather like riding in a theme park carriage that ferries visitors around a safari park or zoo); three of the monks pottered around on a sort of quod bike. They obviously love riding for there were giggles and smiles as they tied their flowing robes into neat knots to stop them becoming tangled in the wheels; and some of the group followed more slowly on foot. And all the while, there was an excited chattering as we asked lots of questions and heard about the philosophy and routine life of the garden. We stopped first at the outbuildings where organic fertilizer is made in huge drums from treacle (molasses) and soybeans which are mixed together, stirred twice a day for 6-12 months during which time it ferments. We also examined the sacks of soybeans, peanuts, rice bran, and sugar cane that are turned into solid fertilizer.

Three of the monks pottering around on a sort of quod bike—and obviously enjoying the ride!

We visited various parts of the garden to see the small plants that are still too young to be plucked and the more established rows of bushes that are harvested through the season from April to October and turned into excellent black and oolong teas. Looking closely at the growth on the plants, it is easy to see just how hard it must be to grow tea organically here, for the more mature leaves show all the marks of insect invasions and plant diseases that affect the quality of the tea and weaken the bushes. However, the youngest of the leaf shoots that would be gathered a couple of days after our visit looked very healthy and would certainly be turned into excellent tea in the newly-constructed factory where modern panning machines, rollers, dryers, and sorting machinery have recently been installed.

Jane Pettigrew with Master Sheng Lyun.

As we enjoyed the amazing views over the tea field to the mist-wrapped 'Sleeping Buddha' mountain on the other side of the valley, I quizzed the monks and nuns about their everyday lives and learned that the day begins at 5:30 a.m. with prayers and chanting and an inspirational talk from Master Sheng Lyun. His philosophy is that those who grow tea should make friends of the insects that are normally killed by pesticides and share the tea with them; it is important to communicate with nature and pass on our own positive feelings to the plants and wildlife. Peter Hong, one of the monks, explained, "The Master teaches us that everything we do here is Buddhism and we must put our beliefs into practice in our daily routines. He also tells us that we should learn from the tea plant for it teaches us that one bud represents concentration, two leaves symbolize the truth that none of us can live alone but that we need to help and support each other so that we grow together. The plucking of the new shoots teaches us that if we work with and respect nature it will go on giving us more; and the plants' ability to survive lack of water, too much rain, winter frosts, and the arrival of insects inspires us to strive to overcome hardships and problems, and to constantly grow and move forward."

After our tour of the garden's several acres, and a generous lunchtime feast, we were honored with a performance of the monks' unique tea ceremony. The way in which the monks value, almost venerate, tea is embodied in this Buddhist celebration of brewing and serving the beverage. As with other oriental tea ceremonies, the tea is prepared and served with a ritualized series of carefully choreographed movements accompanied by the clear, soothing music of bamboo pipes, flutes, and gentle gongs, and, as with most teas occasions, food also plays a part. Before the preparation of the tea itself, there is a ceremonial roasting of fresh peanuts that are presented to guests to nibble with their tea. The relevance of the peanuts is the fact that they grow beneath the ground, whereas the tea grows above, thus symbolizing the balance between light and dark and the fact that we need both in our lives. When the peanuts had been slowly pan fried in a large wok and served to guests in little dishes, the tea is prepared, allowed to steep, and then scooped with a wooden ladle into bamboo drinking cups from which we sipped the most delicious fragrant oolong. The complete focus and meditative concentration of the monks and nuns while they perform this lovely tea service is all absorbing, calming, joyful, and moving.

The tea plantation is steadily gaining a reputation in Taiwan—and, as well as becoming a focal point for organic tea farming and organic tea cultivation on the island—it is also a center for Buddhist teaching and a retreat for those who wish to help with the farming, relax away from town life, and learn more about tea. Since 1988, Nature Summer Camps have been organized twice a year and each camp attracts more than 200 young people who are taught how to farm organically. Since 1999, regular Organic Diet Camps have been organized and the three-hour classes have been attended by tens of thousands of people. For the last 10 years, the team from Fo Fa Shan have often been invited to give lectures about organic farming and diets at schools and other organizations.

Peter and his fellow monks and nuns told me with smiles that they all love every second of their lives here but admitted that the evenings are the best part of the day when they are all a little tired from the physical work of weeding, hoeing, plucking, and pruning, but their minds are at peace in this beautiful place. As the sky darkens at dusk each day, the stars and the fireflies add the magic of their twinkling lights to the tranquillity and there is little up here to disturb the quiet—just tea, trees and flowers, misty skies and gentle air, a kindly atmosphere of peace and harmony, and a quiet respect for nature.

Written by
Pearl Dexter

Linda Villano ~ serendipiTea

Nearly fifteen years ago, Linda Villano founded a business with Tomislav Podreka – serendipiTea. As we reported over four years ago, Tomislav died at the early age of 39. Linda took full rein of the business and has grown in her pursuit of tea. She continues to supply tea to some of the finest restaurants in New York City and recently opened a retail storefront in Manhasset, New York.

Linda has travelled to China, Japan, India, and other tea producing countries to procure the finest teas. Her connections to single estate gardens in India gave her the opportunity to offer her clientele the only Indian tea that was served at the 2008 Olympics in Beijing—Darjeeling from Makaibari Estate.

The business started in a small space in New York City, moved to Connecticut, then back to New York, and has grown ten-fold. They now divide their 4,000 square foot space between storage, blending, packing, shipping, offices, storefront, and a tasting room. On a sunny summer day I took the train to New York then caught the Long Island Rail Road to check out serendipiTea's new location in the quaint town of Manhasset.

When you walk through the front door of the gift shop you may think you are in a gallery. All of the gift items are elegantly displayed on and in antique Oriental furniture. The display of canisters on the back wall is the main attraction. Linda pointed out an antique ceramic tile that was simply framed. It says "tea." She found it in her garden one day several years ago. I guess you could say that it was through serendipity that tea became her career. By the way, that piece is not for sale.

Linda brewed some of the precious Sri Lankan St. James Estate tea for all of her staff to enjoy. In her office Linda showed me a letter that one of her customers, a soldier, sent to her from the war zone in Iraq thanking her for the care package of tea and teapots that he had received and shared with his troop. Later his commander sent Linda the gift of an American flag that was flown in the face of the enemy on December 4, 2007 specifically for serendipiTea.

Already it seems that serendipiTea is busting out of their new space. They have added a special room for organic teas.

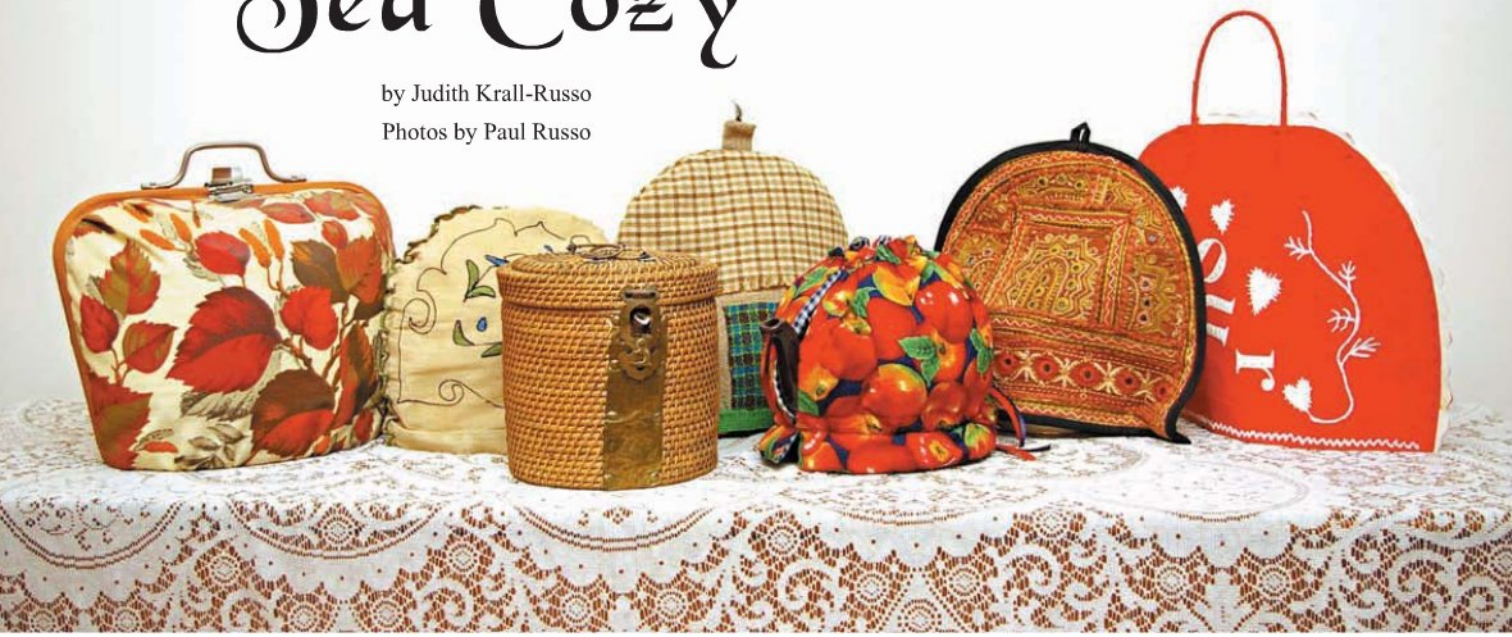
Linda is the tea taster, buyer, and also creates the recipes for specific blends. She is very creative with the different names of her blends: *Passion & Envy* (a combination of passion fruit and organic green tea), *Cha Cha Chai* (cinnamon, cloves, ginger, cardamom, pepper, and Fair Trade Certified™ organic black tea, and *Fu Man Chu* (Jasmine, Pouchong, and Pu-erh). Her *What A Pear* blend is delicious. They currently offer nearly 200 loose teas, including blends, flavored teas, and herbal tisanes. The company still does not offer teabags.

Linda's ecological concern is manifested in serendipiTea's choice of 100% post consumer-recycled packaging. Simple, but elegant. This woman is far from simple, but she certainly is a personification of elegance.

serendipiTea
1.888.832.5433
www.serendipitea.com

The Tea Cozy

by Judith Krall-Russo
Photos by Paul Russo



The tea cozy is a cover made to keep a pot of tea hot. Legend says that one day an Irish farmer came home and tossed his hat on the table where it landed on the teapot and kept the tea hot for much longer than usual. When the farmer's wife discovered this "accident," she named the cover a cozy and immediately began knitting tea cozies for her family and friends. They in turn started to knit tea cozies for their families and friends. The height of the tea cozy's popularity was in the mid-to late 19th century when tea parties became fashionable and all kinds of tea accessories were very stylish.

Cozies are usually knitted, crocheted, quilted, or sewn to include a heavily padded lining that sometimes is removable. Tea cozies that are made of only fabric with little or no padding are purely decorative. Before the discovery of synthetic fibers, many cozies were stuffed with kapok (fibers from the seedpod of the kapok tree). Varieties of materials are used for the shell of the cozy including wool, cotton, silk, linen, lace, or felt. The shell can be plain and practical or heavily embellished with embroidery, beading, tassels, or appliqué.

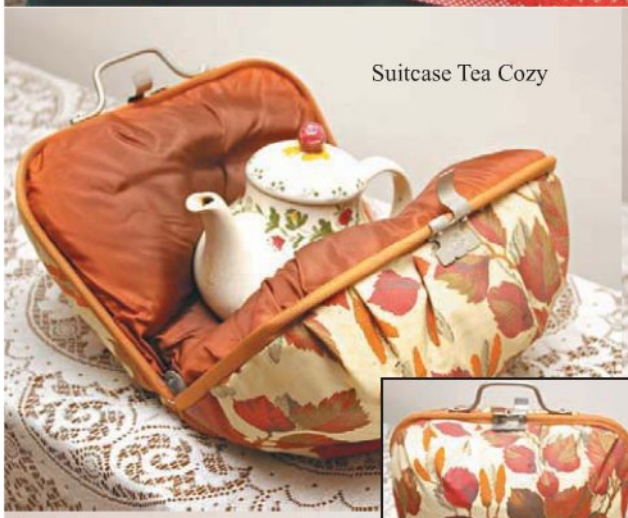
Tea cozies are typically hood-shaped (an inverted D) or fitted (also known as the bachelor-style). There are also variations in shape—the hooded shape can be constructed of pieces to form a dome or can be made into a triangle or square shape. Many tea lovers believe the fitted cozy is the most practical and keeps the tea warm the longest; the drawback to this type of cozy is that guests cannot see the beauty of the teapot. The suitcase-style cozy has a handle and is heavily padded—a perfect way to transport tea outdoors. It was popular in the late 19th century and was used occasionally in Canada and Britain up to WWII. In China and Japan, the tea cozy can be a covered padded basket with a handle holding the teapot and perhaps cups. This handled basket provides easy transport from one place to another. Some cozy baskets allow the tea to be poured without opening the cover.

In certain cultures (such as Russia) the heavily padded tea cozy takes the form of a doll, called Baba, that sits on top of the samovar keeping the teapot warm. Many tea cozy dolls are dressed in homey folk clothing and have fabric faces with unique expressions, giving each one a definite personality. Porcelain cozy dolls were also manufactured in Germany and France—these are elegant ladies dressed in their best finery.

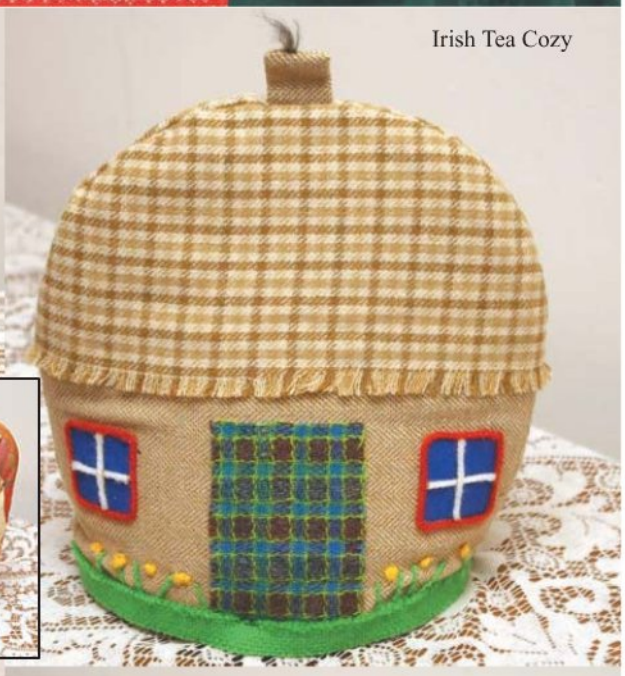
There are numerous styles and designs of tea cozies—antique, ethnic, modern, and artistic. Many museums include tea cozies in their collections. A number of artists take their inspiration from tea cozies and create unique works of art.

As many tea enthusiasts have discovered, collecting tea cozies can be both practical and fun.

Russian Doll Tea Cozies

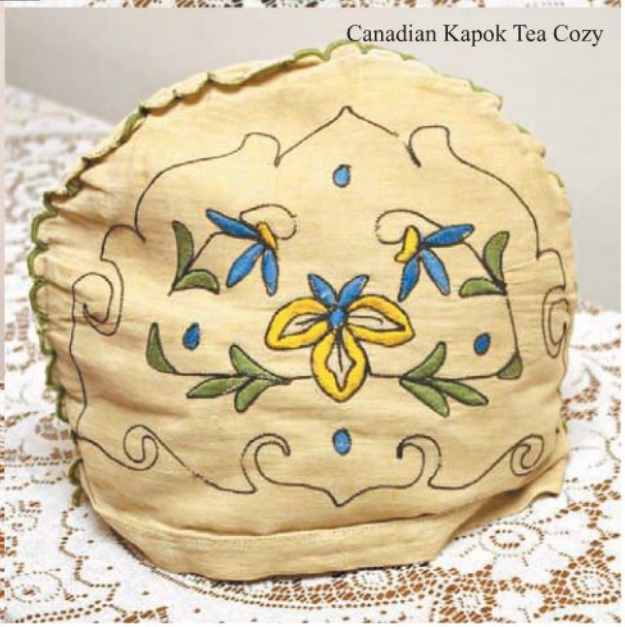


Suitcase Tea Cozy



Irish Tea Cozy

Asian Basket Tea Cozy

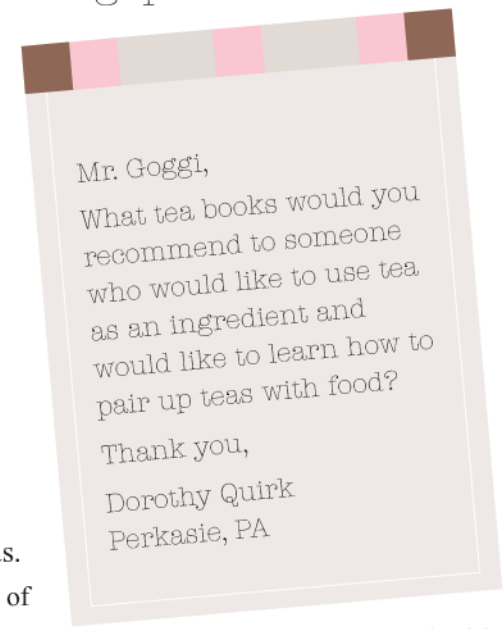


Canadian Kapok Tea Cozy

Tea Pairings

by Peter F. Goggi

I received the following question from a reader:



AS I HAVE REPORTED in the past, it is clear that the American palate is becoming more and more adventurous. This is easily seen in the broad expanse of cuisines that you find virtually everywhere in a city: Mexican, Indian, Thai, Chinese, Italian, etc. Tea offers a comparable variety of different taste experiences: green, black, oolong, herbal, flavored, original garden teas, etc., all offer different tastes, aromas, and flavor experiences, as well as serving as excellent accompaniments to different foods.

Over the last few years, more and more chefs are not only pairing teas with different foods, but also using teas as ingredients for sauces, gravies, etc.

Dorothy, there are a few good sources. One of the quickest is the World Wide Web. When I Googled "tea pairing with foods," I received over 4.2 MM hits! I would venture to say that virtually any food could be found if you had the patience to review all the listings.

A couple of books come highly recommended. The first is a classic, *The Tea Book* by Serena Hardy. While the list of recipes and pairings are not extensive, it is an easy read and covers quite a lot of topics. Another source would be *The Tea Book* by Dawn L. Campbell. (I know, the same title!!!) This book contains over 300 recipes and again is a quick and pleasant read.

Corporate and Association websites are also good resources. For example, www.teausa.com (Tea Association of the USA) or www.tea.uk.co (Tea Council of the UK) or www.tea.ca (Tea Association of Canada) all have recipe and pairing sections.

Lipton, Bigelow, and Twinings also have websites that cover this area. The sky's the limit in terms of the number of recipes and pairings you can find. My one big suggestion: try to cook with tea or pair teas and foods yourself. You'll have lots of fun and you'll get to enjoy great teas and great foods.

Thanks, Dorothy!

–Ed. To our readers: Peter F. Goggi is the director of tea buying at Lipton and president of Royal Estates Tea, a division of Lipton. If you would like Mr. Goggi to answer any question(s) you may have about tea, please write to:

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TEA A MAGAZINE
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Scotland, CT 06264
or email us at:
teamag@teamag.com

by Eve Hill

A Tea Wake-up Call

In this space we sometimes feature the unusual, or explain the origins of everyday tea objects. The Teasmade is one of those that may be quite familiar to readers with British connections but unheard of in other places. If you are asking "What on earth is a Teasmade?" at this point, you are probably in the majority.

The explanation is both as simple and as complicated as the many variations of it, but basically it is and was a contrivance used to awaken the sleeper in a bedroom (probably a cold one in winter) with a hot cup of freshly made tea. The contraption was one of those inventions that could only have come from the fertile and perhaps out-of-the-box thinking of a native of the British Empire. It combined an alarm clock with a water boiling-tea making device that made tea at the bedside for the unfortunate person who did not have a servant to hand in that first reviving cup of hot tea before one arose from bed in the morning. It worked somewhat like a more exotic version of modern automatic coffee makers, with a water chamber that must be filled the night before.

When the effects of the Great Depression started being felt worldwide during the 1930s many households could no longer afford the servants or household help that had been part of life for decades. Before this time, most homes had a maid or someone in the kitchen who came upstairs to open the curtains and put that hot cup of tea at the bedside. Even fairly modest households had help, so tea came hot from the kitchen each morning.

Electricity became more common and appliances took the place of some or all of the former staff. "Servant replacement" devices proliferated. The Teasmade was one of those appliances and is a gadget that blossomed in a land where central heating was once considered unnecessary, that a good coal fire lit in just the occupied rooms was all that "stiff upper lip" English folk needed.

Central heating was pampering for sissies. The morning cup of bracing hot tea was essential to the bravery needed to put one's feet on the floor on cold mornings.

Even on summer morns, having that energizing 'cuppa' all done and ready by the bedside as you turn off the alarm on the machine is a prospect to make any tea lover smile.

So what happened? Why haven't these handy tea makers taken over the world? Why do we not have them in the U.S.? Why are they such a mystery to Americans?

Although there have been several patents and early versions of a "tea-waker" as one inventor called it, the first patents for a morning tea machine were issued in the first years of the twentieth century. Most were impractical and either failed to advance past a prototype or just didn't sell.

The Goblin Company, which also produced a maid-replacing vacuum cleaner, produced and marketed the Goblin Teasmade model D20 in the early 1930s. This teamaking machine swept the market and soon became common in English homes, sitting high on the list as a wedding gift. During World War II non-essential production ceased, but as soon as Goblin could get permission to tool up afterwards, sales soared. Teasmades with bedside lamps and all sorts of new designs came on the market. Matching trays, cups, creamers and sugars, re-designs of lights and rather literal bells and whistles were added to some models. Other companies made their own versions to compete, but the Teasmade brand sold best.

By the 1970s sales declined, with a number of reasons postulated, but the English acceptance of the teabag and central heating may have had much to do with it. The Goblin Company disappeared in the rash of company takeovers during the time, a fate that would later befall the U.S. originator of the Mr. Coffee, which made some coffeemakers with preset timers similar to Teasmade but without fringed lampshades and bedside lights.

Because the British electrical system (using current at 220 volts) has different circuitry than the American system a Teasmade is not practical here. There are some people in the tea world who recall them fondly and there are even quite a number of vintage ones still in use. Swan in England makes them now. Older versions are considered collectibles.

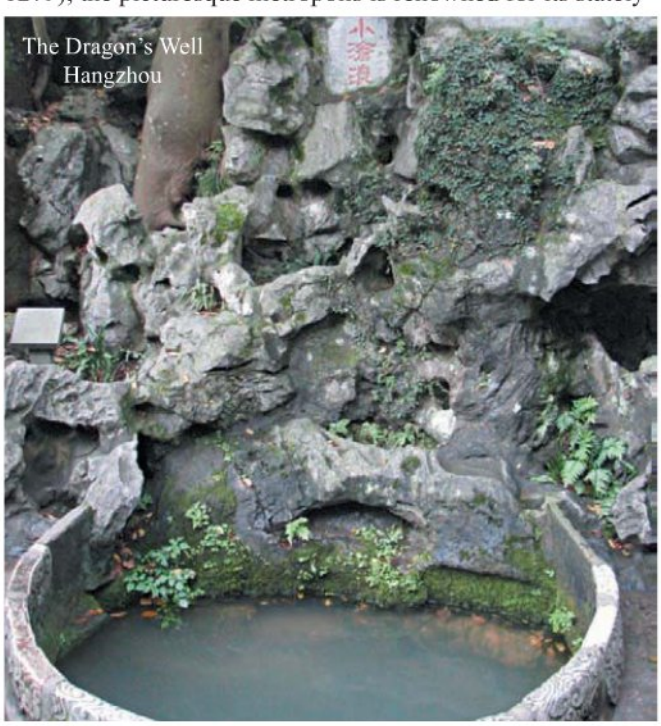
We salute this lovely concept for morning tea and mildly mourn the Teasmade, which seems to be passing from the scene except with collectors and gadget lovers.

Dragons In My Teacup

Story and photographs by
Dan Robertson

One of the most famous and highly regarded teas in the world is Dragon Well green tea. In China, even those who have not tried it, nonetheless know the name Long Jing (also Lung Ching). At the recent World Tea Competition held at the World Tea Expo in Las Vegas, a Competition Grade Dragon Well, submitted by The Tea House of Naperville, Illinois, was awarded a score of 94, the highest score in its category, also the highest score given to any tea in the entire competition. But how is it that such a tea came to garner such world-wide regard?

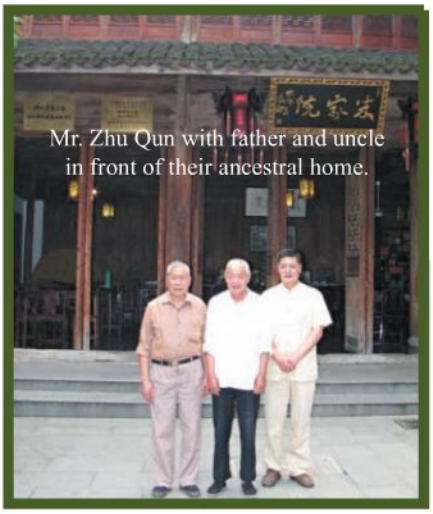
An ancient Chinese saying proclaims, "Above, there is Heaven. On Earth there is Su and Hang." "Hang" refers to the historic city of Hangzhou in the southeast coastal province of Zhejiang. Capital of the vast and opulent Song Empire (960-1279), the picturesque metropolis is renowned for its stately villas, willow-lined causeways, peach blossoms, roasted walnuts, silk, and gentle girls of intrinsic beauty. The cultural and social center of its day, it is also especially famous for two of its other virtues; the placid West Lake, and wonderful tea. Today Hangzhou boasts over 200 teahouses and, fittingly, is the home of one of China's most celebrated teas – Dragon Well.



The Dragon's Well
Hangzhou

In his Tang Dynasty (618-907) *Tea Classic*, Lu Yu writes of famous teas from the area, especially those made by the Tian Zhu and Ling Ying Buddhist temples. Tian Zhu and Ling Ying teas are on record as having been offered as tribute to the emperors in the Tang Dynasty. The name Dragon Well or Long Jing was not given until 1078. In the Song Dynasty (960–1279) the poet Su Dongpo scribed the words "Old Dragon Well" into the rock face at the base of Lion Peak Hill. It was known by that name in the Ming Dynasty (1368-1644) as one of China's famous teas. In the Qing Dynasty (1644-1912), Emperor Qian Long visited the area four times and designated eighteen tea trees in front of Hu Gong temple Imperial Tea trees. The source of the most suitable water for making Dragon Well tea comes from the nearby Tiger Run Spring. This water is well known for its purity and even, some say, its healing powers. People line up in the early morning hours to fill their containers with the precious water. Some claim it also has a higher surface tension strength allowing coins to float on its surface.

To be considered historically authentic the tea must come from one of the four growing areas around Westlake; Mei Jia Wu, Long Jing, Shi Feng, and Hu Pao. Of these Shi Feng (Lion Peak) is said to be the best. Its proper color is a jade green with slight yellowish hints. Standard grades consist of two leaves and one bud. The pleasant aroma is robust and can be infused several times without loosing its fragrance. Dragon Well possesses four unique characteristics: se lu (green color); xiang yu (lasting rich fragrance); wei gan (lightly sweet flavor) and; xing mei (beautiful shape). By these qualities knowledgeable Dragon Well drinkers evaluate their tea.


Mr. Zhu Qun with father and uncle in front of their ancestral home.

As with anything that gains acclaim over time, Dragon Well is not immune to being counterfeited. Even though using the same varietal of tea bush, tea produced in other areas is unavoidably affected by variations in soil make-up, climate, and other environmental factors as well as processing technology. Though many of the "look-alikes" are fine teas in their own right, they cannot equal the attributes of real West Lake Dragon Well. The market price for the finest, spring picked Dragon Wells can fetch prices nearing $1,000 per kilo. Little of this prime tea makes its way out of China and most of the "Dragon Well" exported to other countries is from the other "outside" producing areas.

China does not have a national standard to delineate the many different grades. Historically early spring picked tea is considered most prized. Leaves harvested before Pure Brightness or "Qing Ming" (a day on the Chinese lunar calendar which corresponds to around April 5) are the highest grades of the spring teas. After the summer picking the bushes are pruned and tended in anticipation of the next spring harvest. In the Xi Hu (West Lake) area, harvest begins around March 15 and ends in June. Other places may begin picking a week or so earlier and may continue plucking into September—weather permitting.

One version of how Dragon Well got its name is from a folk legend that tells of a terrible drought, which plagued a village. In the village, there was a deep well in which lived an ancient dragon. Believing it to be a creature of water, the villagers gathered around the well and made offerings to the dragon, beseeching it to bring rain to the perishing fields. Suddenly, the skies opened and quenched the parched land. In gratitude, the villagers named their tea in honor of the dragon and his home.

The skills and knowledge of Dragon Well tea making have, like other arts in China, been handed down from generation to generation as family secrets. In Mei Jia Wu, one of the famous West Lake Dragon Well production areas, the Mei family established tea production. Descendants of the Zhu family also established themselves as tea makers there. To this day, most of the residents of Mei Jia Wu are surnamed Mei or Zhu with Zhu now being the majority.

Inheriting an over 600-year lineage of tea making knowledge, Mr. Zhu Qun is the 22nd generation of his family to be in the Dragon Well tea business. His modern home stands adjacent to his ancestral residence, which is in the heart of the Mei Jia Wu village tea gardens. Generally speaking, Zhu explains, there are ten hand techniques that the tea master uses to create Dragon Well green tea: shake, build, restrain, open, throw, smack, stick out, scratch, press, and abrade. It takes more than four and one half kilos (9.9 lbs.) of fresh leaves to produce one kilo (2.2 lbs) of finished tea. It takes four experienced pickers working all morning, and one tea maker, to produce about one kilo of finished tea. Zhu has seen much change in the area. Once considered far outside the Hangzhou city limits, modern roads and tunnels connect the still peaceful rolling hills to the urban area. As increasing numbers of travelers visit the village, the traditional is combined with the contemporary, and Mr. Zhu's well-maintained boyhood home now welcomes guests with hearty, uncomplicated, yet delicious "tea farmer" meals, including Shrimp with Dragon Well tea. While continuing to apply his tea making skills learned in childhood, he also spreads the name of Dragon Well beyond China's shores, supplying select clients in Malaysia, Singapore, France, Japan, Korea, and the U.S. His son, who also learned this family's craft from a tender age, will succeed him.

As with all fine teas, there is a preferred method of brewing Dragon Well. Unlike black or oolong teas that are traditionally brewed in a small teapot and served in tiny cups, the custom for making Long Jing requires only a glass tumbler. Two grams of the jade leaves are placed in the bottom of the glass. Add about two ounces of water (180° F), enough to fill the glass one third full. One may enjoy the rising aromas as the leaves circle in their "well." After waiting one minute add another third in an unbroken, vertical stream with three dips of the wrist. The name for this artful flourish is "Phoenix Bows its Head." The top third of the glass remains unfilled, allowing the drinker to gently grasp it without burning his or her fingertips. The tea can then be slowly sipped and savored directly from the glass.

The contributing factors of a beautiful and tranquil environment, rich soil, a highly developed society, refined culture, and artisans with generations of skills, all contribute to the Dragon Well tea legacy. Perhaps you too may soon be enjoying the swirl of dragons in your teacup.

Mr. Zhu Qun

$400 A Pound Tea Sells at Charity Event

reported by Pearl Dexter

Above: Curtis R. Vouwie, president of East Wind Tea Company, receiving the first package of St. James Estate award winning tea.

The Boston Park Plaza Hotel & Towers graciously hosted a Sri Lankan Charity Tea Event in early September. The Park Plaza's tea sommelier, Cynthia Gold, had participated in the Sri Lankan Estate Tea of the Year Competition, sposored by the Tea Association of the U.S.A. at the 2008 World Tea Expo. She was so impressed with the 1st Place High Grown St. James Estate winning tea that it became the impetus and the highlight to further attract support for the ongoing Sri Lankan Tsunami Relief.

Proceeds will benefit Sri Lankan Tsunami Relief

75% of the profits to benefit SriLankan tsunami victims and the American Red Cross

St. James Estate Tea - OP

$100. (4 ounces)

This exclusive limited edition tea is only available through the following tea companies:

East Wind Tea Company
1.978.921.4734
www.eastwindtea.com

serendipiTea
1.888.832.5433
www.serendipitea.com

Harney & Sons Fine Teas
1.800.832.8463
www.harney.com

Simpson & Vail
1.800.282.8327
www.svtea.com

The Tea House
1.630.961.0877
www.theteahouse.com

Teaism
1.888.883.2476
www.teaism.com

Wystone's Tea
1.888.997.8327
www.wystonestea.com

Throughout the afternoon tea, the limited production St. James Estate Tea was served. In celebration of the extraordinary teas from the island country of Sri Lanka, Ms. Gold began this event by serving a special Sri Lankan Tea Cocktail, followed by a three course afternoon tea that featured several examples of tea cuisine, all prepared with Sri Lankan teas. The apple cake and the cocktail recipes are featured as our center spread in this issue of *TEA*.

I was pleased to have my husband James Churchill Streeter and our dear friend Mina Williams join me and the honored guests, the Commercial Minister from the Embassy of Sri Lanka, Nimal Karunatilake and his wife Chandi, and our president of the Tea Association of the U.S.A. Joseph Simrany and his wife Carol. Tea guests came from all over New England for this event—we are indebted to them for their generosity as they participated in the auction that raised additional funds for the Sri Lankan Tsunami Relief.

After the first course was served I became the auctioneer and Joe Simrany was my assistant as I asked for bids from the audience. Boston artist Julian Landa donated an original pencil drawing, "Sri Lankan Tea Estate." He also contributed a print for the auction, there was a pair of antique Lipton advertisements, an early American teapot, special edition Dilmah Tea, and naturally the 1st Place Winning Tea—St. James Estate. Animated and excited, I was thrilled when my invisible hammer came down on the final bid of $100 for 4 ounces of my precious St. James Estate Tea. I was delighted to hand over the tea to the highest bidder, Curtis R. Vouwie from East Wind Tea Company.

This tea from the St. James Estate has a fresh aroma, a sweet, fruity taste, and a particularly smooth quality that cups to a brilliant amber color. The tea companies listed here have partnered with us to make this delicious tea available to you, our reader. Seventy-five percent of the profits will be donated to the Sri Lankan Tsunami Relief and the American Red Cross to assist those in the United States affected by disasters.

I wrote in my editorial twelve years ago that "…tea can be that crucial first small step toward bringing calm and perspective to the storms of life, and the beginnings of comfort and healing to those in need. No, it won't make our world of problems vanish, but it may help our calmed and cleared minds become better able to collectively deal with them toward resolution. As with the mud fashioned by the hands of the Yixing potter, the shaping, caring, and seasoning of humanity can produce great reward."

LEFT: Top— Pearl Dexter
Center—Joseph Simrany
Bottom—Marianne Russo
RIGHT: Center—Cynthia Gold on the left with Danielle Beaudette and Inna Vitol.
Bottom—Mr. and Mrs. Nimal Karunatilake

Special thanks and appreciation to Cynthia Gold and the Boston Park Plaza Hotel & Towers for hosting the Sri Lankan Charity Tea Event.

Apple Tea Cake

Recipes by Cynthia Gold
Photographs by Julian Landa

1 cup unsalted butter (2 sticks), chopped into large chunks
2-1/4 cups plus 1 tablespoon sugar
2 eggs
1 cup applesauce, preferably all natural
1-1/4 cups boiling water
2 heaping tablespoons black tea leaves
2 tablespoons plus 1 teaspoon bourbon or brandy
2-3/4 cups all-purpose flour
1-3/4 teaspoons baking powder
1-1/2 teaspoons cinnamon
1/2 teaspoon ground ginger

Pre-heat oven to 375°F
Spray one 10" spring form or standard cake pan and coat interior well with one tablespoon sugar. Set aside.

1/2 teaspoon salt
1-1/2 cups thinly sliced, peeled apple
5 tablespoons butter, cold, cut into 5 pieces
1/3 cup brown sugar
3/4 cup lightly toasted chopped pecans
1 teaspoon ground ginger

1. Beat 1 cup cold butter with paddle attachment in mixer until softened. Add 2-1/4 cups sugar and beat until smooth. Scrape down sides and beat in eggs one at a time until smooth.

2. While butter and sugar are beating, bring 1-1/4 cups water to boil and pour over 2 heaping tablespoons of black tea. Ceylon works nicely with the apples, but virtually any good black tea will be fine. Steep for 5 minutes and strain. With the water absorption by the leaves, you should end up with roughly 1 cup of very strong tea.

3. Blend together 1 cup applesauce, the steeped tea and the bourbon or brandy. Set aside.

4. Sift together the 2-3/4 cups all purpose flour with the baking powder, cinnamon, ginger, and salt. Set aside.

5. Add 1/3 of the flour mixture to butter/sugar mixture. Beat until just incorporated. Add 1/3 of the applesauce and tea mixture, again beating until just incorporated. Alternate dry and liquid ingredients until all incorporated scraping down sides as needed.

6. Add sliced apples and mix until just blended. Remove from mixer and spoon into sugared cake pan. Scrape bowl clean with spatula and lightly smooth top of batter in the pan.

7. Return bowl to mixer and beat 5 tablespoons of cold butter until soft. Add 1/3 cup brown sugar and beat until smooth. Add lightly toasted pecan and ground ginger and beat until just incorporated.

8. Crumble pecan mixture on top of the batter.

Bake in preheated oven for approximately 90 minutes, or until a tester comes out moist but clean.

Serve warm or at room temperature with whipped cream or vanilla ice cream.

This cake is incredibly moist and holds nicely for several days.

Makes one 10-inch cake.

Plaza Citrus Tea-zer

Recipes by Cynthia Gold
Photographs by Julian Landa

Shake 1 part Tea Infused Rum with 2 parts grapefruit juice and a splash of the Tea-zer Syrup. Strain into a chilled martini glass. Finish with a splash of champagne and a lemon twist.

Tea-zer Syrup

4 cups sugar
4 cups water
1/2 cup chopped lemongrass
1/2 cup loose leaf green tea
1/2 cup fresh basil

Mix sugar, water, and lemongrass in a heavy saucepan. Bring to a simmer and continue on low flame until mixture is syrupy, roughly 10 minutes. Remove from heat and add the green tea. Let steep for 30 to 60 minutes, or to taste. Strain well and let cool. When the syrup is fully cooled, or when you are ready to assemble the Tea-zers, place it in a blender with 1/2 cup rinsed basil leaves. Blend until basil is in very small pieces, but not homogeneous. Kept refrigerated, the syrup will hold for 3 to 4 days after the basil is added. Since the syrup without the basil will last for a couple of weeks, if you are not planning on quick, heavy usage, you may want to prepare only small amounts with the added basil at a time.

Tea Infused Rum

1 bottle Malibu Coconut Rum
1/2 cup course chopped lemongrass
1/3 cup loose green tea

Place rum and chopped lemongrass in a non-reactive container and let infuse for 45 minutes to an hour. Add loose green tea, and infuse another hour, or to taste. Strain well, through multiple layers of cheese cloth or coffee filters until crystal clear. Store at room temperature for up to 6 weeks. A blend of black and green teas also works nicely but the green tea alone is a bit more refreshing.

Note: The key to shelf stability of the rum is the very thorough straining of all tea and lemongrass.

Editor's Collection

SILVER STRAINER (markings 925).

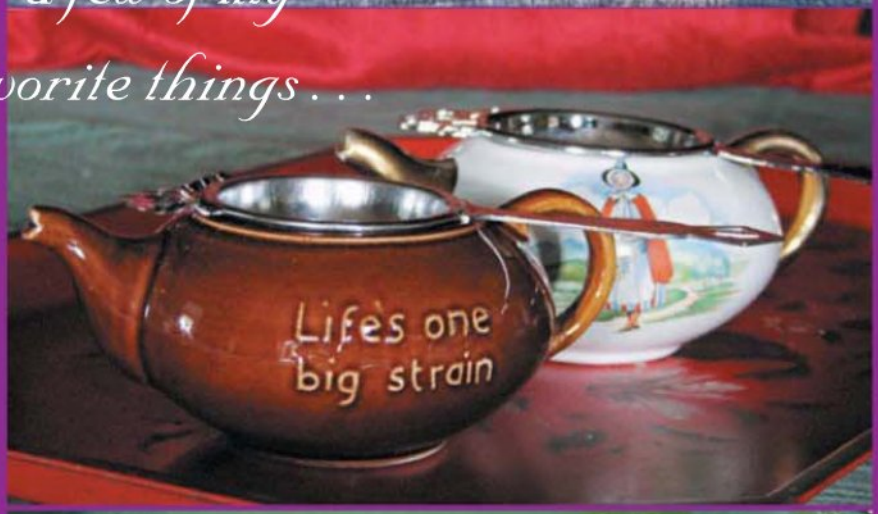
THREE KITCHEN TEA STRAINERS, c.1940-50s.

(The red handled strainers are English; the green handled one is a German piece).

BAMBOO STRAINER (Japan).

These are a few of my favorite things . . .

Antique strainer c.1913.



Stainless steel strainers set on miniature teapots.

Silverplated Tetley Tea Strainer.

Autumn Pause

I sit on the front stoop, listening
To maple leaves tumbling down the street,
Dry and brittle as yellowed parchment.
My hands wrap around a thick pottery mug,
Full to brim of spiced tea the color of night sky.
The warm liquid is better than a wool collar
For comfort against the chill.
One fat, orange pumpkin rests at my foot,
As quiet as a tail switching house cat.
Overhead, honking geese announce their departure,
Leaving summer behind.
Wind moves among the upper branches of trees
Practicing a Halloween howl.
Acorns plummet, pinging gutters
Like gunshots piercing the night silence.
Summer play ends; internal rhythms slow
Waiting for holiday bustle to take shape.
October…a moon of moratorium.

—Claudia Mundell

When Crisp Autumn Comes

When crisp autumn comes
and cool afternoons are brightly lit,
I think of you,
of hot cups of sweet tea
shared together,
of long, leisurely walks
shared together.
We laughed, talked, hummed
while colored leaves whirled 'round us,
painted carousel horses,
propelled by an elusive engine of wind.

Now autumn days are hollow jack-o'-lanterns.
Fluttering sparrows depart at my lone advent.
Squirrels dart madly toward stalwart trees.
I walk a long, lonely mile north by north,
the wind wounding my face,
cutting across my cheek
like a drawn dagger.
I drink my tea alone
in empty silence
willing my tea to warm me,
but it cannot.

How I miss you,
when crisp autumn comes!

—Jacqueline Seewald

Camellia Sinesis

There must be something better
than mass-produced mediocrity
drowned in milk and sugar.
I drive to Chinatown
with its smell of rotting fish,
push through jabbering black-haired crowds,
and enter the market.

I blow past jars of desiccated sea horses, dried herbs,
and aisles of rice noodles to find my goal:
yellow, silver, and red cans with Chinese writing;
and containers decorated with pictures of green leaves.
Golden light rays emanate from the pagoda drawn on a box.
Pu-Erh tea
Grown in China's Yunnan province.
Packed in bricks when aged twenty years.
Bright red when brewed.
Musty taste. Helps digestion.
I imagine sipping this tea with a Burmese smuggler
in a café near the border.

Dragon Well
Grown in Hangzhou
not far from where Zen master Dogen
dropped off his body and mind.
Flat green leaves resemble tiny bronze swords.
Herbal smell. Faint medicine taste.
One sip transports me to a rock face
decorated with thousand year old carved Buddhas.

Green Snail Spring
Grown on misty mountains near lake Taihu.
Each leaf is shaped like a snail.
Pineapple fragrance. Slightly bitter.
A perfect tea to reflect the full moon
when sitting in a rock garden.

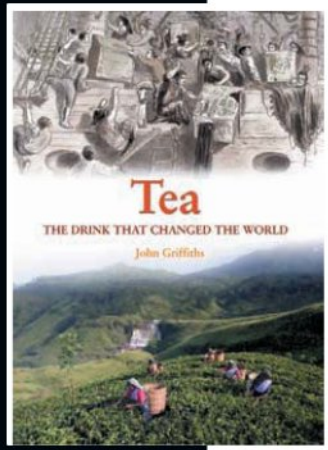
Come by sometime.
I'll serve you some Iron Bodhisattva
brewed in a pot the size of a golf ball.
We'll sip this tea from porcelain thimbles,
savor its scent of osmanthus flowers,
and picture ourselves in a crowed Hong Kong restaurant.

—Jon Wesick

BOOK REVIEWS

Tea: The Drink That Changed the World

by John Griffiths
André Deutsch, 2009
ISBN: 978-0-233-00212-5
Hard cover $29.95



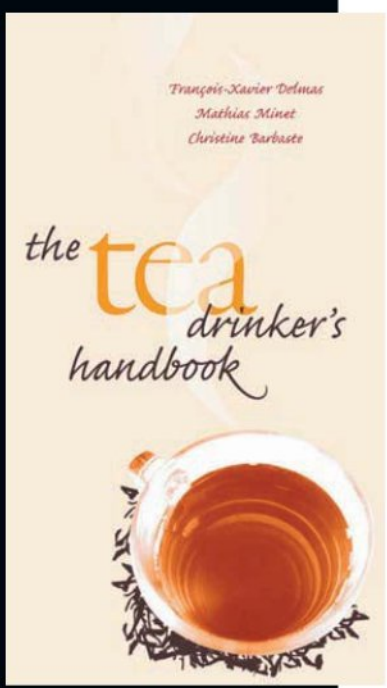
Tea has affected international relations, exposed divisions of class and race, shaped the ethics of business and even led to significant advances in medicine.

A study of the phenomenon as well as the commodity, *Tea: The Drink That Changed the World* is a comprehensive survey of the drink that is imbibed daily by more than half the population of the world.

Tea addresses almost every corner of the globe in its in depth look at 4,500 years of tea history. Thoroughly researched and captivating, *Tea* is a unique study of the little green leaf that is sure to offer novices and seasoned tea drinkers new glimpses into the flavorful beverage.

The Tea Drinker's Handbook

by François-Xavier Delmas, Mathias Minet, and Christine Barbaste
Abbeville Publishing Group, 2008
ISBN: 978-0-7892-0988-7
Hard cover $29.95



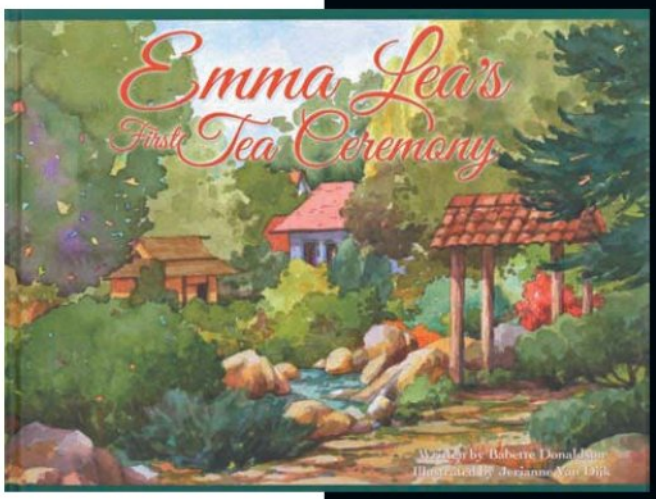
In a skinny-no-whip-mocha-latte world, *The Tea Drinker's Handbook* is a refreshing return to America's roots in tea-drinking. Though tea is one of the most-consumed beverages in the world, second only to water, it is far from mundane. For both the lifelong tea drinker and recent convert, *The Tea Drinker's Handbook* is an indispensable reference for anyone interest in all things tea.

François-Xavier Delmas, Mathias Minet, and Christine Barbaste, the founders of Le Palais des Thés, have travelled for over twenty years to plantations all over the world in search of the rarest teas, and the result is this handsome and enlightening book. This is the first guide written under the Le Palais des Thés brand, a retail chain known for the high quality of its selection of teas.

In this impressive and comprehensive guide, we rediscover tea, its cultivation, and all its richness and complexity. In addition to being an informative resource, this book is also a true tasting guide for tea lovers. The authors open our eyes (and introduce our palates) to tea-tasting, as they list the top fifty teas of the world—complete with tasting sheets—and include comments and advice for each. And with 200 illustrations, *The Tea Drinker's Handbook* informs and instructs with both fascinating text and alluring images.

Emma Lea's First Tea Ceremony

by Babette Donaldson, Illustrated by Jerianne Van Dijk
Blue Gate Books, 2008
ISBN: 978-0-9792612-2-0
Hard cover $16.95



At what age are children curious about tea and about other cultures? Author, Babette Donaldson finds that even the Kindergarteners in schools she visits love to hear the stories of tea traditions from around the world and are anxious to try new tea experiences. This inspired her to write *Emma Lea's First Tea Ceremony*. It is the third in her series of illustrated storybooks with tea themes. Written for 5-8 year olds, Donaldson shares the basic message of Chanoyu, the Japanese way of tea.

In this book, Emma Lea's friend Sam invites her to a tea in his mother's private teahouse. His family has replicated the garden and teahouse built by his mother's ancestors in Kyoto. There are simple examples of the process of preparing Matcha, of respectful behavior, and of coming to a more peaceful state of mind. After her afternoon with Sam, Emma Lea has a tea party with her toy friends and shares her conclusion; that she enjoys learning about other traditions but prefers her own way of tea.

"Tea traditions are family traditions around the world," says Donaldson. "I want to suggest to families that exploring the world of tea with their children creates memories that will be cherished for a lifetime."

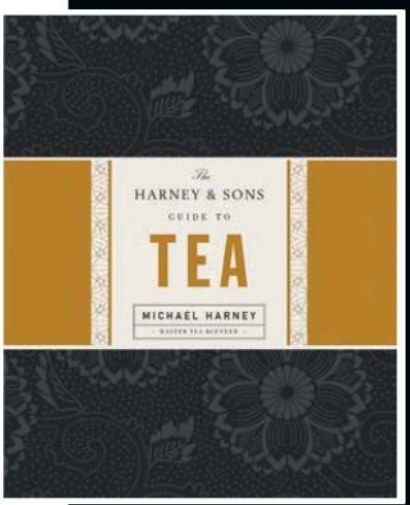
See ad on page 46.

The Harney & Sons Guide To Tea

by Michael Harney
The Penguin Press, 2008
ISBN: 978-1-59420-138-7
Hard cover $25.95

See ad on page 43.

Written by one of the country's leading tea professionals, *The Harney & Sons Guide to Tea* is an engaging and illuminating resource for tea drinkers interested in developing and refining their palate as well as their understanding of the complex agricultural, historical, and cultural significance of tea.



Drawing on his singular experience, Michael Harney masterly explores the full range of teas, revealing how each tea is distinctive, with a taste that drives from a precise combination of cultivation and production techniques, and influenced by the geography as well as its history. These lively profiles of diverse tea varieties—from delicate white tea to aged black puerh tea—including brewing instructions and vivid descriptions of the beverage scent, taste, and appearance; everything you need to become a connoisseur.

Tea has long been popular in the United States, but only recently have Americans treated this nuanced beverage with a deeper curiosity, more refined approach, and wider appetite. *The Wall Street Journal* reports that total U.S. teas sales are nearly four times what they were in 1990, and this growing population of discriminate consumers will celebrate the new vocabulary provided in *The Harney & Sons Guide to Tea*.

Unique in scope, candor, and accessibility, *The Harney & Sons Guide to Tea* will quickly become the classic reference and staple in the library of every serious tea drinker.

Tea for Two

My sequined purple satin princess costume remained in its tissue paper wrappings on the top shelf of my bedroom closet, as I perched in my pink rosebud flannel pajamas on the window seat, peering out the bay window at the neighborhood witches, ghosts, and cowboys scurrying by.

On October 31, 1944, we didn't expect any knocks at our front door, festooned not with the Jack O'Lantern cutout I had made in my first grade classroom the week before, but with a stark black and white quarantine sign that shouted "Contagious Disease, Chicken Pox."

Daddy had taken my unaffected older sister and little brother to grandma's house for a party earlier that evening, leaving mama and me home alone. I had finished reading all the stories in the newest edition of *Children's Activities*, tired of cutting out paper dolls from the old Sears catalog, and longed to be outside. Mama had promised me a special treat, but I couldn't imagine what could replace the thrill of joining the troops of children wandering door to door in the autumn twilight with their rapidly filling pillow slips. No Hershey® bars, candied apples, or popcorn balls for me this year, I knew. I didn't care, I told myself, because though the itching had ceased, I had yet to regain my appetite anyway.

Mama had turned on the Philco radio in the kitchen, and I heard the Andrews sisters warning "Don't sit under the apple tree with anyone else but me." My sister was probably bobbing for apples right now at grandma's house, I thought. "O.K.," mama called, "Time to get dressed!"

Glancing down at my pajamas, I wondered what she could mean, but scooted off my seat and trudged to the kitchen. On the back of one of the chrome dinette chairs hung mama's fur chubby, a kind of short jacket that represented the essence of elegance to me those days. I used to love to watch mama get dressed for special evenings, in her chiffon dresses always topped by the chubby.

"Put it on," she said, pointing to the jacket. "We are going to play tea party, and I am going to be the hostess, while you will be my guest." She draped a string of pearls around my neck, as I shrugged into the jacket. I noticed that the table had been set with her best "Blue Willow" cups and saucers, and that an empty platter had been placed next to the toaster.

Though I could not venture all the way outdoors, mama opened it a crack so I could at least knock on the outside, right below the Quarantine sign. "Oh, Miss Terri, it's so good of you to call this evening. It's tea time," she announced. "And even though you are my guest, I'm going to ask you to make the meal, since you have such a special touch with cinnamon toast."

I'd seen the bakery truck make its delivery earlier, and had wondered what had been left on our doorstep. Now mama opened the bread box and pulled out a loaf of sliced raisin bread. She placed the sugar bowl, the butter dish, and the red tin of cinnamon on the counter, and lifted the chubby from my shoulders. Then she opened her *Searchlight Recipe Book* to page 44, handed me the yellow plastic measuring spoon set, and said, "Let's see how you do reading that recipe."

I was the best reader in my class, so I stumbled only on "substitute" and "proportion" as I read aloud the instructions.

"Cinnamon Toast: Spread freshly toasted bread with butter or butter substitute. Spread generously with sugar and cinnamon which have been blended in the proportion of 1 teaspoon cinnamon to ½ cup sugar."

While I watched the raisin bread brown in our two-sided toaster, mama put her tea kettle on to boil, and told me a story about the birds on the "Blue Willow" china. She said that an angry Chinese father had been trying to catch his daughter who was running away with a boyfriend. Before he could catch them, they had been transformed into birds and flew away together. I rubbed my finger across the birds on the saucer. "When you grow up, your father won't chase away your boyfriends," she said with a little laugh. "And now that you're learning to cook, it won't be too much longer before you are grown up for every day, not just for Halloween." I smiled. It was true. I was learning to cook.

Though I hadn't been hungry all day long, the smell of the cinnamon sugar seemed to reawaken my appetite, and I ate my entire slice and half of mama's, and even managed a swallow or two of my milk tea. When my sister returned later that evening with the candied apples that grandma had sent, I accepted one, but insisted I wasn't really hungry, since I had cooked and eaten a meal earlier.

Mama's prediction came true, too, as I became engaged just a dozen years later. And at my wedding shower in 1955 she presented me with a black leatherette bound *Searchlight Recipe Book*. I turn the yellowed pages today to Page 44, and again recall the delicious aroma of cinnamon toast as I remember the year that trick or treat became tea for two.

—Terri Elders

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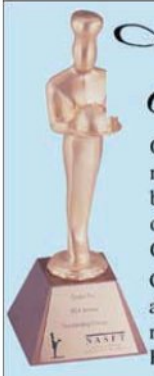

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First World Tea Championship … Combined Excitement with Useful Informatio

Judges: Joshua Kaiser, Tony Tellin, and Mike Spillane.

The debut World Tea Championship took place during World Tea Expo—May 30-June 1 at the Mandalay Bay Convention Center in Las Vegas. Participants in the Championship, which gave birth to North America's first tea ratings, described it as an exhilarating contest that will do wonders for the informed consumption of tea.

"It was a lot of fun," said Benjamin Harrison, co-owner of Rishi Tea, which had the most winners in the hot tea class. "The competition was stiff."

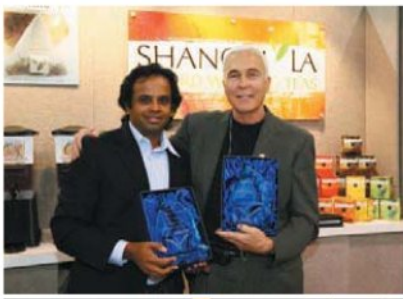
The Championship was divided into classes for both hot and iced teas. Over the few weeks preceding the Expo, judges tasted more than 200 teas from 30 companies around the world and selected finalists. In a specially-created cupping pavilion at the Expo, a second panel of judges tasted the finalist teas and picked winners in 25 categories, including three Super Categories for extremely high-quality hot teas. Organizers distributed trophies to winners at the Expo.

"I think it was exciting, said Manik Jayakumar, CEO of QTrade Teas & Herbs, which had three winners. "We entered 15 teas, and 14 of them got into the finals."

The Championship produced more than just happy company owners with trophies. It also resulted in the first World Tea Ratings, a point system for evaluating tea that is similar to the Parking Rating System for wine.

All the Championship participants, along with their ratings and notations of winners, are compiled in the inaugural *World Tea Buyer's Guide*, which is available at www.worldteaexpo.com.

"This competition was an undeniable success. The excitement and support from the industry was phenomenal," said George Jage, president of World Tea Expo.



He added that the competition and resulting ratings system helped move tea away from its close association with coffee, and toward a more appropriate place alongside wine. Connoisseurs have long argued that tea shares wine's vast palatal variety and subtlety, due to the way both tea leaves and grapes are carefully cultivated and processed in different regions, with different soils and methods.

Rona Tison, vice president of Ito En, which had the most winning teas in the iced tea class, said: "It's clear that the industry is growing, that people are becoming more tea drinkers, and people who are converting to drinking tea are more knowledgeable. I think it's only natural that we help bring that to the marketplace. We have to communicate the value of our teas to the industry and to the consumer."

Other participants agreed that it was high time the tea-drinking public had some objective criteria to turn to in selecting quality tea. "I had been talking with former employers and friends about how we needed this for the tea industry: a place where we could be compared tea-to-tea on even standards," said Angela Justice, sales manager for Adagio Teas, which was the only company to win in both the hot and iced tea classes. "Without competitions or a third party judging them, it's very difficult for customers to tell how teas rank."

The second World Tea Championship is scheduled to take place at the 2009 World Tea Expo, May 2-4, again at Mandalay Bay in Las Vegas.

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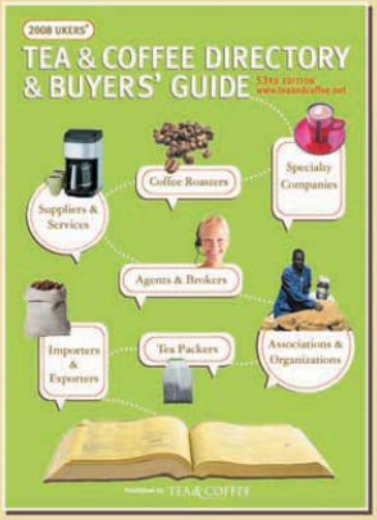

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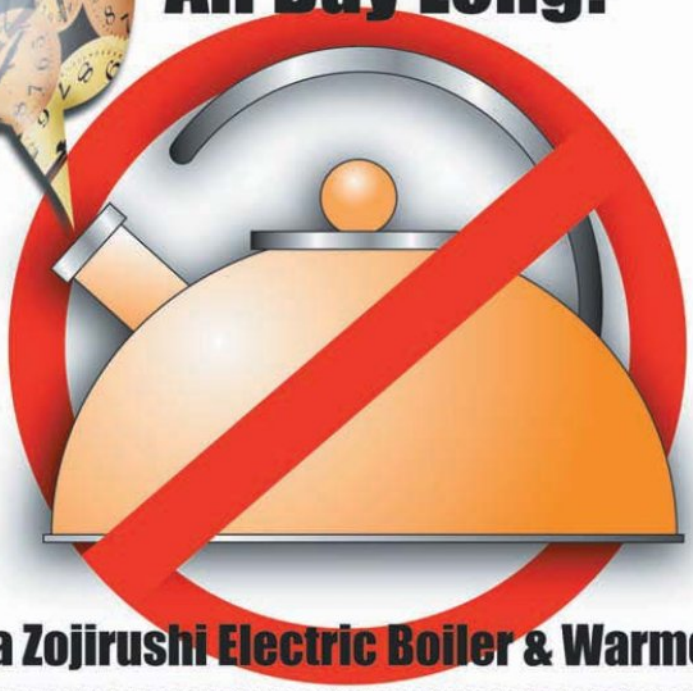

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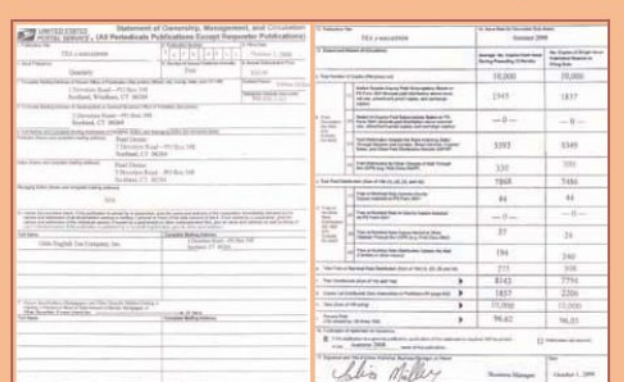

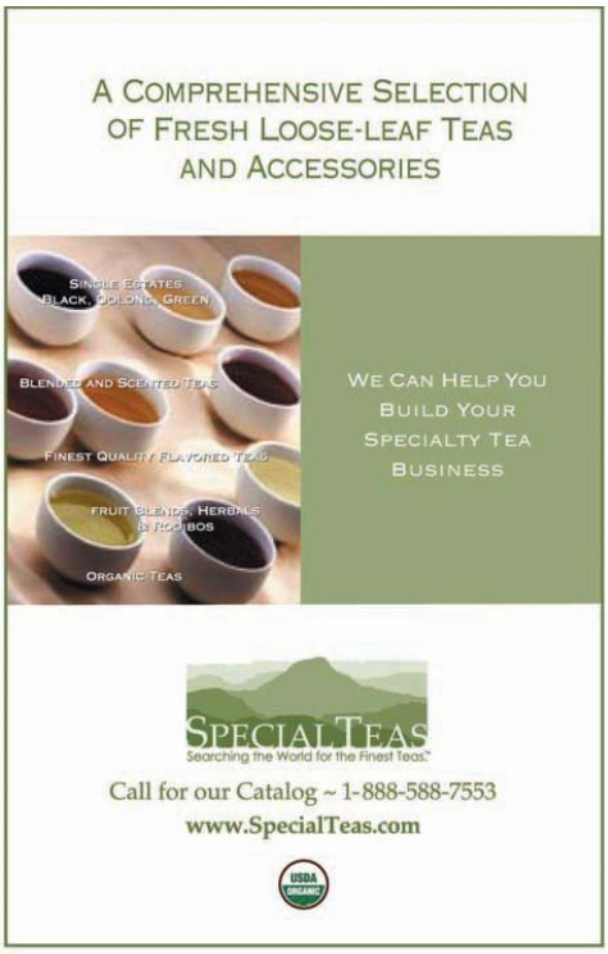

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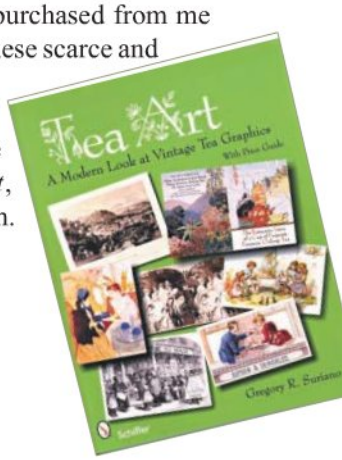

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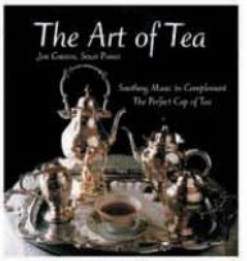

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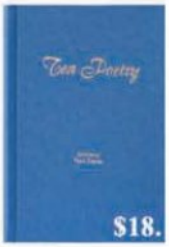

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